

bar menu

pub burger 8 oz. patty, house-made bacon, red wine mushroom ragu, raclette cheese, garlic aioli, fries	\$14
fried calamari fresno chili, lemon, spicy red salsa	\$13
fast food cheeseburger 5oz patty, potato roll, onions, pickles, special sauce, cooper's sharp cheese	\$8
cheddar grilled cheese cabot cloth-bound cheddar, parmesan, raclette, house-made chips	\$8
chicken wings of the day 1lb of chicken wings changes often, ask your server	\$12
fried cheese curds marinara dipping sauce	\$7
hummus plate crudité, olive oil, smoked paprika, toasted baguette	\$12

Peter Woolsey
Chef/Proprietor

Mike Maronski
Executive Chef

Liz Boleslavsky
General Manager

dessert

raspberry cheesecake fresh raspberries, lemon curd	\$7
bananas foster flambéed bananas, caramel sauce, candied pecans, vanilla ice cream	\$7
blood orange crème brûlée blood orange custard, crusty caramelized sugar	\$7
strawberry parfait pastry cream, balsamic, whipped cream	\$7
brownies three small brownies	\$5
ice creams	
chocolate bark sea salt, toasted almonds, served with any ice cream	\$7
root beer float stewart's root beer, home made vanilla ice cream	\$5
three scoops variety of house made ice creams and sorbets	\$5

consuming raw or undercooked meats, poultry
seafood, shellfish, eggs or unpasteurized milk
may increase your risk of food borne illness

La Pég.

@fringearts

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